## **SOPHIA'S FAVORITE COOKIE RECIPE**

PARENTS: Print this page at actual size (100%) on cardstock for a sturdy print, and cut along the lines below for a finished 3x5 recipe card.

BAKING NOTE: This recipe will give you a cookie with an outer crunch and a soft and chewy middle. If you prefer a softer cookie, place a slice of bread with them in your airtight storage container.



## <u>INGREDIENTS</u>

3/4 c. sugar 3/4 c. packed brown sugar 1 c. butter, softened

1 tsp. vanilla 1 egg

2 1/4 c. flour 1 tsp. baking soda 1/2 tsp. salt

2 c. milk chocolate chips

## SOPHIA'S FAVORITE CHOCOLATE CHIP COOKIES

Hey, kids! Can you help your parents make some really fun and delicious cookies? These are Sophia's favorite kind!

## **DIRECTIONS**

Preheat oven to 350°. Mix sugar, brown sugar, vanilla, and egg in a large bowl. Stir in flour, baking soda, and salt. Fold in chocolate chips.

Drop rounded tablespoons of dough about 2 inches apart on an ungreased cookie sheet or baking stone. Bake 10 minutes or until cookies start to brown. Remove from oven and allow to cool slightly. Transfer to a wire rack to cool completely.